

## Cru – Lirac

### *Tradition – Rosé*



#### **Blend**

This wine is a blend of Grenache, Cinsault and Mourvèdre.



#### **Terroir**

Clay and limestone subsoil, with large round pebbles on the surface.



#### **Winemaking**

This « cuvée » is obtained by direct pressing. The alcoholic fermentation is done under controlled temperatures (16°C). The fine lees are stirred regularly after fermentation. This wine is aged in tanks.



#### **Tasting Notes**

- Colour : lively, brilliant, with coral hues.
- Aromas : red fruit, complex and powerful.
- Palate : the attack is full and plump, followed by a pleasant vivacity. The mouth is an explosion of aromas (blackcurrants, raspberries and spices) with a long finish.



#### **Food Pairing**

It can be drunk with appetizers or accompany a curry.



#### **Serving Temperature**

10-12°C



#### **Cellar Potential**

A ready to drink wine.

